

# "Letki Lucek"

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3.5 kg (79.5%)	80.5 %	4
Grain	Platki owsiane	0.5 kg (11.4%)	85 %	3
Grain	Carahell	0.4 kg (9.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	30 min	10 %
Whirlpool	Mosaic	30 g	0 min	10 %
Dry Hop	Mosaic	100 g	4 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Liquid	1000 ml	White Labs